

Colton Wolff

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SUMMARY

Proven Chef experienced at scaling teams and processes across enterprise, comfortable working cross-functionally.

CORE SKILLS

Cuisine Styles

Asian Fusion • Pastry • Italian • Plant-based • French • Mediterranean

Kitchen Skills

Butchery • Plating • Cost Control • Baking • Menu Design • Sauce-making

Operations

Inventory Management • Event Planning • HACCP

Soft Skills

Time Management • Team Leadership • Quality Control • Training

EMPLOYMENT HISTORY

Line Cook — Casper, Jaskolski and Gusikowski (Jul 2016 - Present)

- Catered private events for up to 201 guests with 95%+ client satisfaction.
- Maintained food cost under 35% with vendor negotiations and waste controls.
- Managed kitchen of 10 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 15% through optimized dish pricing.

Line Cook — Wisozk LLC (Sep 2015 - Jun 2025)

- Designed seasonal menu increasing revenue by 24% through optimized dish pricing.
- Catered private events for up to 207 guests with 95%+ client satisfaction.
- Maintained food cost under 27% with vendor negotiations and waste controls.
- Managed kitchen of 26 staff, implementing cross-training and reducing labor overtime.

Line Cook — Kihn - Berge (Jun 2022 - Present)

- Designed seasonal menu increasing revenue by 9% through optimized dish pricing.
- Catered private events for up to 239 guests with 95%+ client satisfaction.

Executive Chef — Weissnat Inc (Apr 2022 - Jul 2022)

- Managed kitchen of 30 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 107 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 13% through optimized dish pricing.

ACADEMIC BACKGROUND

Diploma in Culinary Arts, Sporer - McGlynn Institute (2021)

REFERENCES

Ramon Gibson — Executive — Jillian55@hotmail.com